

**BAKING AND PASTRY ARTS
ASSOCIATES IN APPLIED SCIENCE DEGREE (62 credit hours)**

The AAS Degree in Baking and Pastry Arts is a sequential learning program taught over four semesters. All semesters include lecture, discussion, demonstration and hands-on production that allow students to learn and practice the techniques of baking and pastry production in a commercial bakeshop environment. This program includes production for restaurant and bakeshop sales, offering the student real-world experience in the field. Fifteen credits of general education classes must be completed to satisfy the degree requirements.

Required Baking and Pastry Courses	Credit Hours
Baking & Pastry Arts 330-765 – Introduction to Baking	3
Baking & Pastry Arts 330-766 – Baking Safety and Sanitation	3
Baking & Pastry Arts 330-767 – Baking Techniques	3
Baking & Pastry Arts 330-768 – Pastry Techniques	3
Baking & Pastry Arts 330-769 – Cookies & Tarts	3
Baking & Pastry Arts 330-770 – Basic and Classical Cakes	3
Baking & Pastry Arts 330-771 – Special Occasion Cakes	3
Baking & Pastry Arts 330-772 – Individual Pastries	3
Baking & Pastry Arts 330-773 – Confectionary Arts	3
Baking & Pastry Arts 330-774 – Hearth Breads Rolls	4
Baking & Pastry Arts 330-775 – Specialty Breads	4
Baking & Pastry Arts 330-776 – Advanced Baking Principles	3
Baking & Pastry Arts 330-777 – Chocolate and Confections	3
Baking & Pastry Arts 330-778 – Contemporary Desserts	6
TOTAL BAKING AND PASTRY COURSES	47

General Education Requirements

English 101	3
Social/Behavior Science	3
Physical/Life Science	3
Humanities	3
Mathematics 118 or above	3
(125 or above if planning to transfer to a four-year school for a bachelor's)	

TOTAL GENERAL EDUCATION REQUIREMENTS 15

FIRST SEMESTER

Course #	Course Title	Credit Hours
Baking & Pastry Arts 330-765	– Introduction to Baking	3
Baking & Pastry Arts 330-766	– Baking Safety and Sanitation	3
Baking & Pastry Arts 330-767	– Baking Techniques	3
Baking & Pastry Arts 330-768	– Pastry Techniques	3
Baking & Pastry Arts 330-769	– Cookies & Tarts	3
Total Semester I Credit Hours		15

SECOND SEMESTER

Course #	Course Title	Credit Hours
Baking & Pastry Arts 330-770	– Basic and Classical Cakes	3
Baking & Pastry Arts 330-771	– Special Occasion Cakes	3
Baking & Pastry Arts 330-772	– Individual Pastries	3
Baking & Pastry Arts 330-773	– Confectionary Arts	3
General Education Requirement *		3
Total Semester II Credit Hours		15

THIRD SEMESTER

Course #	Course Title	Credit Hours
Baking & Pastry Arts 330-774	– Hearth Breads Rolls	4
Baking & Pastry Arts 330-775	– Specialty Breads	4
Baking & Pastry Arts 330-776	– Advanced Baking Principles	3
General Education Requirement		3
General Education Requirement		3
Total Semester III Credit Hours		17

FOURTH SEMESTER

Course #	Course Title	Credit Hours
Baking & Pastry Arts 330-777	– Chocolate and Confections	3
Baking & Pastry Arts 330-778	– Contemporary Desserts	6
General Education Requirement		3
General Education Requirement		3
Total Semester IV		15

TOTAL CREDITS REQUIRED FOR A.A.S. DEGREE 62**BAKING AND PASTRY ASSOCIATE OF APPLIED SCIENCE DEGREE**
COURSE TUITION AND FEES**FIRST SEMESTER (Phase I)**

Course #	Course Title	Hours	Tuition	Fees	Total
Baking 765	– Intro	3	\$237	\$700	\$937
Baking 766	– Safety/Sanit	3	\$237	\$500	\$737
Baking 767	– Baking Tech	3	\$237	\$500	\$737
Baking 768	– Pastry Tech	3	\$237	\$500	\$737
Baking 769	– Cookies & Tarts	3	\$237	\$500	\$737
Activity Fee (KKC)					\$150
Registration (KKC)					\$ 25
Total Semester I		15	\$1185*	\$2700	\$4060**

SECOND SEMESTER (Phase II)

Course #	Course Title	Hours	Tuition	Fees	Total
Baking 770 – Basic/Class Cakes		3	\$237	\$500	\$737
Baking 771 – Special Cakes		3	\$237	\$500	\$737
Baking 772 – Individual Pastries		3	\$237	\$500	\$737
Baking 773 – Confectionary Arts		3	\$237	\$600	\$837
General Education *		3	\$237	N/A	\$237
Activity Fee (KKC)					\$150
Registration (KKC)					\$ 25
Total Semester II		15	\$1185*	\$2100	\$3460**

THIRD SEMESTER (Phase III)

Course #	Course Title	Hours	Tuition	Fees	Total
Baking 774 – Hearth Breads		4	\$316	\$600	\$916
Baking 775 – Specialty Br		4	\$316	\$600	\$916
Baking 776 – Ad Bak Prin		3	\$237	\$500	\$737
General Education *		3	\$237	N/A	\$237
General Education *		3	\$237	N/A	\$237
Activity Fee (KKC)					\$150
Registration (KKC)					\$25
Total Semester III		17	\$1343*	\$1700	\$3218**

FOURTH SEMESTER (Phase IV)

Course #	Course Title	Hours	Tuition	Fees	Total
Baking 777 – Choc/Confec		3	\$237	\$700	\$937
Baking 778 – Cont Desserts		6	\$474	\$900	\$1374
General Education *		3	\$237	N/A	\$237
General Education *		3	\$237	N/A	\$237
Activity Fee (KKC)					\$150
Registration (KKC)					\$25
Graduation Fee					\$20
Total Semester IV		15	\$1185*	\$1600	\$2980**
TOTAL FOR A.A.S.		62	\$4,898*	\$8,100	\$13,718**

BAKING & PASTRY ARTS COURSE DESCRIPTIONS FOR ASSOCIATED OF APPLIED SCIENCE DEGREE

BAKING & PASTRY 765

Introduction to Baking - The focus of this course will be an introduction to culinary history with emphasis on baking and pastry; instruction in principles and procedures of basic equipment and its use and beginning fundamentals of baking. A look at the contemporary employment options in this field will compare restaurant, specialty (e.g. wedding cakes), retail and wholesale careers.

Prerequisite: Eligibility for English 100, Reading 125 and Mathematics 98

Co-requisite Course Requirements: Enrollment in baking and pastry 766, 767, 768 and 769

BAKING & PASTRY 766

Baking Safety and Sanitation - An introduction to safe food production practices. Topics will include prevention of food-borne illness, HACCP procedures, facility sanitation, legal guidelines, kitchen safety, and safe food preparation, storing, and reheating guidelines. The National Restaurant Association ServSafe® examination will be a part of this course. Students who pass the exam are eligible for city and state certification.

Prerequisite: Eligibility for English 100, Reading 125 and Mathematics 98

Co-requisite Course Requirements: Enrollment in baking and pastry 766, 767, 768 and 769

BAKING & PASTRY 767

Baking Techniques – This course provides an introduction to the functions of baking ingredients (flour, sugar, fat, eggs and liquids) and mixing methods for doughs, fermentation techniques, and bread baking. Special emphasis will be placed on lean dough production and enriched dough methods (laminating, rubbing, and cut-in). Training in evaluation techniques of finished products will be emphasized.

Prerequisite: Eligibility for English 100, Reading 125 and Mathematics 98

Co-requisite Course Requirements: Enrollment in baking and pastry 766, 767, 768 and 769

BAKING & PASTRY 768

Pastry Techniques – An introduction to pastry products and methods, this course will include lamination, short crust, liaison, meringue, pastry cream, pâte à choux, vanilla sauce, ganache, custard and mousse. Assembling the various components into completed pastries will include filling, glazing, garnishing and making a variety of sauces. Students will learn to evaluate the quality of the items that are produced.

Prerequisite: Eligibility for English 100, Reading 125 and Mathematics 98

Co-requisite Course Requirements: Enrollment in baking and pastry 766, 767, 768 and 769

BAKING & PASTRY 769

Cookies and Tarts – An introduction to a variety of mixing methods, doughs, batters, fillings and glazes with emphasis on preparing unfilled and filled cookies, mignardises, tarts, a variety of petit fours and other one bite items. Emphasis will be on production and will include specialty preparations, like gingerbread houses.

Prerequisite: Eligibility for English 100, Reading 125 and Mathematics 98

Co-requisite Course Requirements: Enrollment in baking and pastry 766, 767, 768 and 769

BAKING & PASTRY 770

Basic and Classical Cakes – With emphasis on the different mixing and assembly methods, the students will prepare a variety of classical cakes from simple pound cakes to elaborate filled cakes and tortes. Classical preparations will include Sacher Torte, Dobos Torte, Opera Torte, Marjolaine, Gateaux St. Honore, and Charlottes. Piping skills will be introduced and practiced. **Prerequisite:** Baking Techniques, Pastry Techniques or consent of Dean of Instruction.

Co-requisite Course Requirements: Enrollment in baking and pastry 771, 772, and 773

BAKING & PASTRY 771

Special Occasion Cakes – Decorating techniques will be practiced, including flowers and borders, royal icing, fondant draping, crimping and ruffling and gum paste flowers. Students will prepare special occasion cakes, seasonal cakes, and classical and contemporary wedding cakes. **Prerequisite:** Baking Techniques, Pastry Techniques or consent of Dean of Instruction.

Co-requisite Course Requirements: Enrollment in baking and pastry 770, 772, and 773

BAKING & PASTRY 772

Individual Pastries - Quantity production will be a key element of this course. From scaling recipes and calculating yields to working a pastry station, each student will be exposed to volume production for pastry buffet tables and retail operations. Emphasis will include presentation and plate designs for banquet desserts.

Prerequisite: Baking Techniques, Pastry Techniques or consent of Dean of Instruction.

Co-requisite Course Requirements: Enrollment in baking and pastry 770, 771, and 773

BAKING & PASTRY 773

Confectionery Arts - Display pieces are an important art in the pastry chef's repertoire. This course will serve as an introduction to chocolate, sugar, marzipan, finishing techniques, molds and templates. Each student will create a centerpiece utilizing the skills learned. **Prerequisite:** Baking Techniques and Pastry Techniques or consent of Dean of Instruction.

Prerequisite: Baking Techniques and Pastry Techniques or consent of Dean of Instruction.

Co-requisite Course Requirements: Enrollment in baking and pastry 770, 771, and 772

BAKING AND PASTRY 774

Hearth Breads and Rolls – Learn to mix, shape, bake and store bread and rolls. Emphasis will be on efficiency and increased speed in production of quality products. Students will use traditional fermentation methods, equipment, and methods to emphasize flavor, texture, and appearance as well as techniques that increase shelf life. Students will learn to evaluate the quality of the items that are produced.

Prerequisite: Baking Techniques or consent of Dean of Instruction.

Co-requisite Course Requirements: Enrollment in baking and pastry 775 and 776

BAKING & PASTRY 775

Specialty Breads – This course will introduce advanced bread principles and techniques, including regional and ethnic breads. Production will include multi-grain breads, sourdoughs, bagels, pretzels, holiday or seasonal breads, and flat breads. Special emphasis will be placed on mixing, shaping, and finishing specialty breads; and innovative baking methods.

Prerequisite: Baking Techniques and Rolls or consent of Dean of Instruction.

Co-requisite Course Requirements: Enrollment in baking and pastry 774 and 776

BAKING & PASTRY 776

Advanced Baking Principles – We live in a world where many people have special dietary needs. This course examines baking methods and principles from a nutritional and chemical/physical point of view. Topics to be covered include: diets such as vegan, diabetic, low carb and gluten-free, nutritional analyses, and preparation of items for persons with special dietary needs.

Prerequisite: Baking Techniques or consent of Dean of Instruction.

Co-requisite Course Requirements: Enrollment in baking and pastry 774 and 775

BAKING & PASTRY 777

Chocolate and Confections – This course introduces the student to the tempering of chocolate, creation of chocolate sculptures and simple centerpieces, and production of chocolates and other confections including fudge, fondant, nougat, caramel, toffee and truffles. Emphasis will be on creating confections by hand and with special equipment.

Prerequisite: Pastry Techniques, Confectionery Arts and Advanced Baking Principles or consent of Dean of Instruction.

Co-requisite Course Requirement: Enrollment in baking and pastry 778

BAKING & PASTRY 778

Contemporary Desserts – Assembled and decorated with a modern approach, desserts will be produced using the latest technology and equipment. Students will use specialized equipment, practice new presentation methods, and focus on freshness, simplicity of style, and ease of production. Each student will produce a plated dessert and centerpiece using a variety of the techniques learned throughout the program and showing key elements of production, design, freshness of flavor and consistency.

Prerequisite: Pastry Techniques, Confectionery Arts and Advanced Baking Principles or consent of Dean of Instruction.

Co-requisite Course Requirement: Enrollment in baking and pastry 777